

# Work and Play in the Household

## EDITED BY FRANCES MARSHALL

### Garden Talk for the Flower Lover

#### THE RELATED GARDEN.

This is just the season when many a woman wakes to a realization that she wants a garden—that she wanted one all spring, but somehow has forgotten such trifles as enriched earth, seed, and planting. She looks with envy at the wiser virgin next door who has a tidy array of sprouting plants, all marked with little wooden pegs and laid out in orderly and much scratched beds. So the would-be horticulturist hies her to the nearest florist, and the florist is prepared with ready-to-bloom gardens.

The newest in porch decorations is the Japanese garden, and it will grow with an equal alacrity indoors, in the living-room or in the bow-window of the dining-room. In fact, it thrives best in dim light and shaded corners.

The foundation is an oblong receptacle of pure white tiling, eighteen inches long by twelve wide, and perhaps three or four inches high. On one side is a reproduction of a pebbly beach, with tiny boats drawn up on it. Through the center, from end to end, runs an irregular elevation of earth, overgrown with delicate moss, which runs down the slope on the other side to the edge of the box. Dotted at intervals along the elevation are miniature Japanese trees, a flowering fern, plain green ferns, a couple of exquisitely carved storks, and a little Japanese house no higher than two inches, but a perfect bit of wood carving. The whole is like a bit of Japan in miniature.

Tiny plants thrive under good care, the chief requisite being gentle watering, that the doll-like arrangement of animate and inanimate things may not be disturbed. A garden complete costs \$4 to \$5.

In the average suburban home, where there is no fence, but a plethora of neighborhood chickens and dogs, the porch garden is a real comfort.

Porch boxes are no longer stationary, but are made of light materials, such as a tin or zinc case or deep pan, set in a matting frame with bamboo handles. The bottom is perforated and the tin lining protects the covering of matting. The bamboo poles for carrying the basket are crossed on the ends, in imitation of the cross pieces placed on the shoulders of Chinese coolies.

Another style of porch box, made from light pine wood, painted dull green, with a scroll design in gold, has square back and end pieces, but the front is formed of two pieces, which comes together in a V shape, thus giving the box a triangular effect from the front and admitting of a picturesque gradation of the blooming plants. These cost \$2 each, unfilled.

For single porch plants the newest receptacle is a tall basket made from Cuban moss, which looks for all the world like a green sponge. It is admirable for holding moisture and combines well with nearly all color schemes employed in porches. Hanging baskets also come in this Cuban moss, and, if filled with ferns, look like great fern balls.

For all stationary boxes a favorite covering is birch bark, and all the new hanging baskets are made in a coarse mesh, of wire or rush, so that vines may grow out through the crevices, for which purpose both ivy and blue lobelia are favorites. Fuchsia, geranium and variegated vinkers are reliable bloomers for the center of a hanging basket, though the smartest touch is given to the porch by hanging baskets in green alone, with all color reserved for the boxes. Kentia palms are a favorite of the hour for small baskets, boxes and fern dishes.

When the portable boxes border the porch the following arrangement of plants is recommended by a successful florist: With the house for a background, set a row of daisies or marguerites, which, if properly cut, will bloom almost the summer through. Next comes a row of geraniums, which must not be too large when transplanted from the florist's beds or hot house; then begonias, and finally ivy, to trail over the front of the porch. All these plants are sturdy and will bear transplanting when in bloom.

If the taste runs to old-fashioned flowers, verbenas may be set into the boxes when almost ready to bloom, and mignonette, lady-slipper and portulaca seeds may be planted among the harder transplanted bloom. But for the emergency garden, started at this season of the year, the transplanted blooms are the safest investment.

Wire netting has practically supplanted wooden window boxes, as it is absolutely safe in case of windstorms. The netting is fastened tight to the window jamb in front and at the sides, and the potted plants are set into it, instead of being transplanted into one long wooden box. Large pots may form the foundation, and smaller pots are packed in the crevices until from the front they give the effect of a solid mass of bloom.

The wire mesh is close and painted dark green, it can hardly be told from the foliage, and oftentimes a stray vine will creep through the openings. The plants can be lifted out for watering and weeding, or they can be sprayed with a rubber bulb spray right on the window ledge.

The fern dishes for summer tables are low, shallow, and boat-shaped, with high, curved prow and stern pieces in scroll designs. Filigree silver is the favorite material, with both glass and tin removable linings.



THURSDAY'S child has far to go.

Foreign lands he soon will know,

Sailing on the flowing tide,

Out upon the ocean wide.

Find two other verses. Answer: Upside down is known, along the tie. Upside down is left side of soap.

FOR THE CHILDREN: Thursday's child has come to stay with the other children in your scrap book.

### Good Taste In Decorating and Furnishing

#### FINISHING THE SUMMER WALL.

Extremes seem to meet in mural decorations this season. Either the walls are severely plain, or they blossom out in amazing blossoms and intricate Oriental effects.

For small rooms with simple furnishings the paper should be plain or striped in self tones. If the room is much cut up by doors, mantels, and other woodwork, a plain paper gives the best results, but if the wall space is unbroken, the most popular design is a narrow stripe in two tones of the same color, such as deep sage green with light and pale yellow shading into a brownish yellow.

The demand for carriage paper, however, exceeds all others, as it lends itself best to the present vogue of covering the walls with innumerable small pictures and pastaportals.

The treatment of the room, rather than decided change in coloring, brings it up to date. Green in softest tints is a popular tone for the living-room, rich color combinations for libraries or dens, and stripes and floral designs for bedrooms and bedrooms.

A peculiar effect for the bachelor's den is a paper which shows suggestions of Gibson heads and Christy figures. Such a selection, however, is only for the man of mood who could change mural coverings frequently, for he would tire quickly of the perpetual illustration environment.

For an extravagantly furnished boudoir, there is another figure paper showing

replica figures of Marie Antoinette, shepherds and shepherdesses in playful attitudes. For the nursery, the new designs reveal freshly told nursery tales, but doctors and nurses have banded against the illustrated wall paper as tiring to the childish eye and brain.

A striking combination for a dining-room with northern exposure shows a wall two-thirds the height of the room in Pompeian red carriage paper. For the upper third there is a deep border of woodland scenes, without figures—great shadowy archways of foliage.

The wall and border are divided by a broad plate rail matching the woodwork of the room, and a concave moulding of the same wood separates the border from a ceiling of wood brown tints. Plate rails are to be secured at reasonable figures now, and add greatly to the furnishing of the room.

The moire scheme employed in a large bedroom with southern exposure is beautiful. It shows a moire striped paper in palest green, with panels inset and edged with delicate moulding, each representing a Marie Antoinette pastiche scene. For a richly appointed den or library, a Bulgarian pattern with its mystical designs, in rich blues, reds, greens, and tans, is effective. This treatment will not do for a small room or a room with simple oak furniture. It demands quality carved furniture.

For the simple yet dainty drawing-room or parlor in the ordinary home or apartment the fabric papers in stripes are strikingly effective. They represent

broadcloth, silk, satin, or moire finish. These fabric papers in pale tints, such as green, yellow, or cream, tone admirably with white enameled woodwork, and call for straight side curtains at the windows in delicate summer drapery fabrics.

Bedroom walls, as a rule, are divided on the two-thirds plan, with a dividing moulding or photograph rail. If the lower two-thirds show a plain paper, the upper third or deep border shows flowers in extravagant design. With the flowered two-thirds below, a plain upper third is required.

The combination photograph and picture moulding is an attractive novelty of the season to the woman who loves dainty furnishings. It is really a double moulding, the upper piece extending out further than the under piece. From the latter, which is about the size of ordinary picture moulding, the picture hooks are hung. The photograph moulding above this extends out far enough to accommodate photographs and small ornaments, and is an ideal finish for a young girl's room. This moulding comes in all widths, styles, and colors, to match all sorts of papers and woodwork.

A striking feature of the floral patterns is the enormous size of the blossoms, which are double their normal size, particularly in the case of roses and chrysanthemums. The craze for violet tints is shown in a magnificent design of purple iris, the blossoms three times their natural size and rising from a sheet of delicately toned leaves bound with gold cord.

### Aids to Health and Beauty

#### COUNTERACTING WIND AND DUST

The dust and wind of spring are apt to play havoc with even a reasonably good complexion, and from now until the first of June the face should have more than ordinary attention, owing particularly to the dust raised by spring winds.

Every one must be extremely careful about keeping the pores open and clean. Treatment with the following creams will give good results when the user is ready to blossom out as a summer girl:

**Massage Cream**—Express oil of sweet almonds, 50 minims; fresh cucumber juice, 1 oz.; lanoline, 4 drams; oil of rose, 4 drops. Melt the oil and lanoline in a double boiler. Remove from the fire, stir in the cucumber juice. Before the mixture cools add the perfume. Beat until cool.

**Cleansing Cream**—Orange flower water, 4 oz.; oil of sweet almonds, 4 oz.; white wax, 2 oz. Melt the wax and oil in a double boiler. Remove from the fire and beat in the orange flower water. Beat until cool. Cleansing cream is always applied with the tips of the fingers in a rotary motion.

Cleanse the face with the cleansing cream, remove at once with a soft towel, bathe in hot water. In the morning bathe in hot and cold water alternately several times. Into the last cold water put a few drops of benzoin.

Once a week steam the face over a basin of boiling water, covering the head with a towel. Partly dry the face and massage for ten minutes with the massage cream. Remove all the cream from the face and bathe in toilet water.

If the lips are cracked that will not here is a good healing lotion that will be much cheaper than a patented article, but you know it is pure and unadulterated: Three drams quince-seed, one-half pint water, 2 ounces glycerin. Mix the first two ingredients and boil them down

to the volume of a quarter of a pint. The glycerin is then added and the mixture scented with two or three drops of the oil of roses.

If the hands have become red and inflamed from housecleaning, here is a treatment that is at once simple and effective: Every night pour some pure sweet almond oil into a bowl large enough for you to dip both hands into it. Soak them thus for three or four minutes and then dry with a soft towel. Sleep in loose white gloves. If your hands are clean when they are immersed in the almond oil, you can cover the bowl and use the oil for several nights without changing it. If the hands are rough do not use soap when washing them, but throw oatmeal into the water.

Spring winds cause temporary freckles and deepen permanent ones. The girl who freckles lightly should never go out in the wind without wearing a chiffon veil; an open mesh net veil will not answer. If you use powder before going out, rub your face thoroughly with a cold cream. The following formula is most reliable because it does not contain lanoline, which encourages the growth of hair on the face:

Rose water, 4 oz.; almond oil, 4 oz.; spermaceti, 1 oz.; white wax, 1 oz. Orange flower, lilac, violet, or elder flower water can be substituted for the rose water at pleasure, and the addition of one dram of tincture of benzoin will insure the cream from becoming rancid. It should be always put in small open-mouthed jars, that can be tightly closed to exclude the air.

Wipe off all of this cream that the pores do not absorb and powder the face lightly, then shroud it with a veil. Night and morning dab your face with a benzoin lotion consisting of a teaspoonful of tincture of benzoin to a cup of tepid water. Apply with a soft linen or antiseptic gauze, being careful that it does not get into the eyes.

### For the Needle Woman

#### DESK FITTINGS MADE OF SILK.

The very latest novelty sent us from England is an entire outfit for a writing desk made of silk. It offers a charming suggestion to the woman who enjoys making useful little knick-knacks for herself and her friends, and if she is at all deft with her fingers, the various articles can be put together in a short time and at no great expense.

The first and largest of these desk trappings is a portfolio or writing board. For a dollar or less a simple portfolio can be bought which is covered with paper and which holds an ink stand, pen box and pen brush at the top with blotter lined book below. The portfolio in question was covered with fawn-colored moire silk and showed three long initials just at the center of the cover outlined in gold thread. Caught to the pastebord foundation by means of thread and needle, the silk is stretched very tightly and a narrow dull gilt braid binds the outside of the small box and pieces of the same braid outline the sides.

Two dainty trays which serve as catchalls for pens, etc., are very useful and require much less trouble to make. The round tray is covered with ivory moire silk. A paper mache foundation for the tray will cost 10 or 15 cents. A wreath of pale blue forget-me-nots is embroidered on the silk that covers the bottom of the tray, and for protection a piece of clear glass the same size is laid over it. The other tray is square with a pink moire covering, and just at the center is applied a miniature head of a pretty

woman. The latter are sold at art needlework shops for 25 or 30 cents. Gilt braid binds the edges of both these trays.

A tall round box which could be easily put together from pieces of pastebord, shows on its outer surface a plain gray silk embroidered with pastel pink roses. Pink cotton gimp forms the binding and shapes a groove on the side of the box which holds a pair of tiny scissors. A ball of pink string fills the box and one end of it emerges through a small opening in the top.

For keeping papers and various correspondence in good order, no receptacle is quite so handy as a large envelope. These should be square and built of stiff paper, the sizes varying from seven to twelve inches. Brocade silk in any design or coloring, a bright red being particularly effective and serviceable, is used for the outside covering of the envelope. The edges of the silk should be pasted to the edges of the paper and a pretty gimp or gold braid fastened over to conceal the pasting. Instead of the usual pointed envelope flap, the piece which turns over should curve at the corners and extend down at the center into a rounding tongue that slips through a flat nose of the gimp. If desired the inside of the envelope can be lined with a thin silk, but this is not necessary.

Other handy desk fittings include an oval box with three compartments for holding letters, a memorandum book, an engagement book, a telephone book, a long box for pencils and penholders, a blotter. Watered silk or brocade silk both can be used with lovely effect to conceal the cheap foundations, while the woman who has learned to do ribbon embroidery can doubly enhance the beauty of the different articles.



The sensitive face should be lightly powdered before exposure to the wind.

### Between Mistress and Maid

#### A VOICE ON THE BACK STAIRS.

My new mistress told a friend today: "Oh, I'm having such a time trying to break in a new girl!"

It hasn't occurred to her I'm having "such a time" being broke in.

She thinks herself as the leading lady in this domestic drama of "The New Girl." She is really only the manager. It is she who has the trial of teaching me what she wants done and the way she wants it done. It is she who has to put up with my mistakes, forgetfulness and failures, but I'm "The New Girl."

It is around me this domestic drama revolves. Everything depends on me. I have to be here and there, do this and that and try to please everybody.

Of course, she has been having some one work for her who had become accustomed to her ways. So when she ordered lamb chops for dinner she did not say that they were to be broiled.

"Why did I fry them?" I don't know.

She had a fried cutlet a day or so ago and fried pork chops yesterday. Why shouldn't I fry lamb?

Now it seems you can fry veal and pork chops and that frying lamb chops is a cardinal sin. I don't know. She came into the kitchen this morning and here's what she told me without stopping to draw a breath: She always wanted the coffee ready with the cereal and she liked her fruit first, but her husband wants his last, that the coffee pot must be polished every day, that I made the gravy too rich last night and that the roast was too well done, that she never wants

fishcakes and pancakes the same morning, that she must have the milk bottles washed and ready for the man every morning, and then she lost patience with me because I asked her to repeat it. I'm slower than she thinks I ought to be. But I don't even know where all the utensils are. The stove and myself are just getting acquainted and how am I to know what dishes she prefers for certain foods?

In kitchen work a great many of the steps the cook has to take get to be in time mechanical actions; she does not have to stop to think which way to turn, but the new girl is like a cat in a strange dog kennel.

If she was a competent housekeeper I'd know it, because she would have a system on which she ran her housekeeping. She would have certain days for certain things. I guess she hasn't been house-keeping long.

I wish she would make out a list every morning and put it up in the kitchen. Then I could know what she expects to have for luncheon and for dinner, even if the list is changed according to the things she may decide to buy when she goes marketing.

It takes only a little while to plan the things that must be done each day, and after the list was written out and given to me all those details would be off her mind. She could go on with her work, her sewing, shopping, music, reading or church work with a mind at rest about the housework. If I ever get her educated up to making a plan I won't let her plan such long tasks or so many that if I do them all and do them well there will not be a minute left which I can call my own.

I'll tell you that I want to have that much time to myself every day.

I've just read this over. I declare I think it's a shame I should be playing the part of leading lady in the drama of "The New Girl" when I could make a grand success as a manager.

#### SPRING POULTRY FOR JADED TASTES

Spring brings to the ever-stimulated appetite and system a yearning for more delicate dishes, and in many households meat is supplanted by poultry, notably young capons, spring chickens, ducklings and goslings.

Poultry contains less muscle-making qualities than meat does, but it is sufficiently stimulating for the ordinary individual in the first languid days of spring. It should be selected with the utmost care, as the slightest taint will destroy its delicate flavor.

Chickens Broiled a la Maitre d'Hotel—The chickens must be young and should weigh from one to two pounds each. Split and flatten them with a cleaver, then place in a baking pan with the skin side down, dust lightly with salt and pepper, dot generously with bits of butter and put two tablespoonsful of water in the pan for each chicken. Steam for one-half hour, basting every ten minutes, then remove from the oven, place the chickens on a gridiron and broil over a clear fire until nicely browned on both sides. To the liquor in the baking pan add a little lemon juice and a generous supply of chopped parsley. Arrange the chicken on a platter, pour the sauce over it, and serve surrounded by fresh water cream.

Smothered Chicken, Virginia Style—Since a broiling chicken and split it down the back. Clean and wipe with a damp towel, but do not place it in water. Break the breast bone with a potato masher and place in a baking pan with the skin side up. Spread the breast generously with butter, using at least one-quarter of a pound. Sprinkle lightly with salt and pepper and put a small cupful of water

in the pan. Cover tightly and cook in a moderate oven for half an hour, basting frequently, then remove the cover, turn the chicken, re-cover and cook for thirty minutes longer. Place the chicken on a hot platter, remove the pan to the top of the fire and stir one tablespoonful of four into the liquor, stirring until smooth and brown, add a cupful of milk, and again stir until the boiling point is reached. Season to taste. Strain and pour over the chicken. Serve smoking hot, garnished with fresh green parsley.

Spring Chicken—For spring chicken a moderately tart jelly, such as crab-apple or grape, may be served. Tart currant or sour wild grape jelly go with duck, and apple sauce with little sweetening with goslings. For capons epicures demand guava jelly, though for the average American taste, a highly spiced sweet pickle, such as peaches or walnuts, is a popular relish.

Panned Chicken—The chicken should be small, not over a pound in weight, and should be cleaned and split for broiling. Then break the breast bone and flatten with a rolling pin. Place in a baking pan with the skin side up, laying on each breast a slice of fat bacon. Sprinkle very lightly with salt and pepper, add a little water, cover the pan tightly and bake for one-half hour. Remove the cover and cook until brown, basting every few minutes. Then remove the bacon. Arrange on a hot dish and pour the liquor from the pan over the chicken. Garnish with water cress or fresh parsley.

Chicken a la Tartare—Choose small broiling chickens, split and clean them, place in a baking pan with skin side up, spread thickly with butter, and season lightly with salt and pepper. Sprinkle with chopped parsley and onion, allowing a tablespoonful of each to one chicken. Cover the pan and cook in a quick oven for three-quarters of an hour. Remove from the pan, brush over with beaten egg, cover lightly with rolled and sifted breadcrumbs, then broil until nicely browned and serve with sauce tartare.

This dish is admirable for spring luncheons with new potatoes and peas.

Serving a Jointed Fowl.—The housewife who respects her husband's feelings in the presence of guests will not pile her poultry heater-skeeter on the platter, but has a regular place for laying the different cuts, so that the carver knows just where to find the piece preferred by a guest without peering anxiously into the bed of golden brown meat and crisp garnishings.

A good arrangement designed by a noted cook is this: The back occupies the center of the platter, with the wings on either side. Directly in front of the carver lie the legs, neatly crossed, and between them and the wings are the second joints. The breast is laid atop of the back, and if the neck is served, it is hidden in a bed of parsley, at the back of the platter farthest from the carver.

Heavily stuffed roast fowl are not desirable for spring dinners, but any of the following recipes will prove appetizing and reliable:

Chicken a la Marengo—Select your broiling chickens, joint them neatly, wipe with a damp cloth, and dry thoroughly. Put four tablespoonsful of olive oil in the frying pan for each chicken, then add three shallots, a clove of garlic, a bay leaf, and a sprig each of parsley and thyme. Place over the fire, and when the oil is smoking hot add the chicken and fry slowly until nicely browned and tender. Then remove the chicken and stand over steam to keep hot while you prepare the sauce. Skim out the shallots and other favorings, and into a tablespoonful of the oil stir a heaping tablespoonful of flour, stirring until smooth and brown. Add one and a half cupsful of white stock and five mushrooms which have been peeled and cut into thin slices. Stir all together until smooth, then add the yolk of an egg and season to taste with salt and pepper. Lastly, add a wineglass of white wine, then return the chicken to the sauce,

cover tightly and steam for ten minutes.

Duckling.—A duckling is judged by its underbill, which should be soft; the lower part of the legs, which should be soft and pliable. The same rules apply to goslings, with the additional fact that a desirable gosling shows the softest of down on its legs. And for all poultry, a fair showing of fat on the breast is essential. A scrawny bird lacks flavor.

The capricious spring appetite also demands dainty service, and the sauces, relishes and vegetables which accompany the course should be selected with discretion.

Roast Ducklings—Ducklings must not be stuffed, but must be cooked as simply as possible to preserve the delicacy of flavor. Clean and prepare the same as chicken, then truss neatly and place in a baking pan with a generous lump of butter in each one. Put half a cupful of water and half a cupful of salt in the pan and bake quickly for three-quarters of an hour, basting frequently. Serve with a giblet sauce, fresh peas and currant jelly.

Fried Duckling—Cut into nice small pieces, roll lightly in flour, and fry in butter until a nice rich brown. Remove from the pan, and arrange on a platter. For each half pint of sauce, stir a tablespoonful of flour into a tablespoonful of the butter left in the pan, and when smooth and brown, add a cupful of water. Arrange nicely on a platter, pour the sauce over the chicken, and serve

with a border of fried bread cut in triangles. Season and strain over the duckling.

Selection Poultry.—Capon, chickens, ducklings, and goslings should be selected principally with a view to tenderness. For capons and chickens make sure that the point of breastbone is tender. This should be pure cartilage until the chicken is a year old. If it shows bone, the bird is over a year old and not fit for broiling, pan-frying and other delicate methods of preparing spring dishes. The flesh should be firm, and the feet and legs should be smooth, showing no sign of scales.

Braised Goslings—Clean and prepare a gosling as for roasting, and stuff with a force-meat made with bread crumbs and chopped pork, seasoned with parsley, pepper and salt. Truss and place in a braising pan on a bed made of fat of the gosling, one onion, one small carrot, a bit of celery, sliced, a sprig of parsley and a bay leaf. Pour in broth to half the height of the bird, put the cover on the pan and cook slowly for three hours, basting frequently. Remove the bird from the pan and keep it hot. Strain the sauce into a saucepan and thicken with a little brown flour and water, and stir in a teaspoonful of Burgundy wine. Untruss the gosling, place on a hot platter with part of the sauce poured over it, and garnish with small fried sausages. Serve the remainder of the sauce in a boat.

The editor will be glad to receive and publish favorite recipes and to answer questions.